

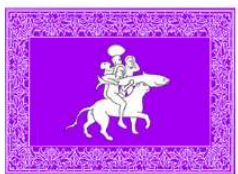
HOW TO TASTE GIN

Swirl the gin neat, before adding any mixer, to release the aromas and smell gently. Sip, don't shoot. Roll it around in your mouth to experience the taste. Look for balance, length and complexity. But most of all, look for the taste that is perfect for you.



SLOE GIN

Wild Tasmanian Sloe Berries are combined with gold medal award winning Sin Gin Greed to create this delicious liqueur. Drink neat or mix with prosecco making a Sloe Royale. Seasonal product dependent on the Sloe harvest.



PRIDE

Mark is extremely proud of this release; a traditional juniper driven gin using brown cardamom and caraway that gives it a gentle smoky aniseed flavour. Can be enjoyed neat on ice or with your favourite tonic, garnished with a cinnamon stick.



ENVY

Envy aspires to equal Australia's award winning native botanical gins. Juniper with six native Australian ingredients; mountain pepper berries, wattle seed, aniseed myrtle, lemon myrtle, peppermint gum & quandong. Garnish: sprig of crushed mint.



MUTINY

A Navy Strength gin which combines Australian golden kelp, bitter orange, anise myrtle & a little bit of buckthorn. Smell the ocean spray and be transported to a romantic naval scene. But beware there's Mutiny in the air...



SIN GIN DISTILLERY



PERTH PINK

A sweet tasting and colourful Gin without using fruit or sweeteners. Strawberry Gum, Lemon Myrtle and Rosella flowers make a Pink Gin that can be enjoyed with soda, tonic or lemonade to create a refreshing drink. Garnish with a fresh strawberry.



LUST

Containing locally grown Lemon Myrtle making a soft and sensual gin with a unique Australian citrus flavour. Makes a great G&T with a twist of lemon peel or Negroni; equal parts Lust, Maidenii Classic Vermouth & 78 Degrees Bitter Orange Aperitif.



GREED

Greed is an excellent London Dry dominated by juniper with only small amounts of coriander and cardamom to balance the gin. A gin for the greedy juniper freaks! Garnish with frozen blueberries.



WRATH

Wrath is not a gin for the faint hearted! With a juniper base it contains stinging nettles, devils claw and skullcap with generous amounts of native mountain pepper berries for spicy hotness. Serve with ice, tonic and pickled jalapeno.



THE SIN GIN CLUB



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ORIGINAL SIN

Combines elements of our award winning Seven Deadly Sins series to create an awesome Gin from the Garden of Earthly Delights. Garnish with any combination of star anise & juniper berries or pomegranate seeds.



SLOTH

Sloth is a perfect gin for lazy summer days served with tonic and a slice of lemon rind, based on our First Release recipe. Lots of juniper flavour with coriander, cardamom and a hint of lemon myrtle.



GLUTTONY

Gluttony has nine botanicals; juniper, coriander, cardamom, angelica, lemon myrtle, liquorice, sweet orange peel, orris and calamus. Try not to over indulge! Garnish with a twist of orange peel.



AQUAVIT

We have adapted this traditional Scandinavian spirit for Australia. Handcrafted by Mark, whose great grandfather was Norwegian, it contains caraway, dill, fennel, star anise and juniper, giving it a unique aniseed flavour and dry finish.

